



Peter and Pauls
Event Catering

Easter

M E N U



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ORDERING INSTRUCTIONS

peterandpaulseventcatering.com

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family dinner packages minimum 4 people

MENU OPTION 1 - \$70 per person

Dinner Rolls and Butter
Mixed Greens Salad with Balsamic Vinaigrette
Cheese and Spinach Manicotti in Rose Sauce
Steamed Seafood in Tomato Broth
Chicken Piccata in Lemon White Wine Sauce
Seasonal Vegetables
Herb Roasted Potatoes
Homemade Cookies, Biscotti and Cannoli

MENU OPTION 2 - \$55 per person

Dinner Rolls and Butter
Arugula Salad with Asparagus, Fava Beans, Green Beans, Cherry Tomatoes, Chimichurri Vinaigrette
Antipasto Platter- Grilled Vegetables, Marinated Olives, Roasted Peppers, Marinated Mushrooms,
Marinated Artichokes, Dried Italian Hot & Mild Sausages, Caprese Salad, Parmigiano Chunks
Penne with Choice of Tomato Basil Sauce **OR** Rose Sauce
Grilled Salmon with Lemon Caper Sauce
Oven Roasted Leg of Lamb Served Pre-Carved
Seasonal Vegetables
Roasted Potatoes
Assorted Mini Tarts

MENU OPTION 3 - \$32 per person

Dinner Rolls and Butter
Mixed Greens Salad with Balsamic Vinaigrette
Roasted Hot Italian Sausages with Onions & Peppers
Chicken Parmigiana
Seasonal Vegetables
Roasted Potatoes
Homemade Cookies & Biscotti

CATERING FOR GOOD FRIDAY – APRIL 18TH:

ORDER DEADLINE: Tuesday, April 15th before 12 noon for PICK UP on Thursday, April 17th between 12 noon – 4 pm

DELIVERY ONLY available on Thursday April 17th from 12 noon - 4:00 pm - \$250 minimum

CATERING FOR EASTER SUNDAY – APRIL 20TH :

ORDER DEADLINE: Wednesday, April 16th before 12 noon for PICK UP on Sunday, April 20th between 10:00 am – 1:00 pm

DELIVERY ONLY available on Saturday, April 19th from 12 noon - 4:00 pm - \$250 minimum

HST ADDITIONAL – PRE-PAYMENT REQUIRED

PICK UP AT PARAMOUNT EVENTSPACE 222 ROWNTREE DAIRY RD

GOOD FRIDAY – APRIL 18TH - CLOSED

NO DELIVERIES ON SUNDAY, APRIL 20TH

cold food

SMALL PLATTER serves 4-6 | MEDIUM PLATTER serves 8-10

GRILLED VEGETABLE PLATTER – SM \$30 | MED \$60

Eggplant, Zucchini, Peppers, Red Onions, Asparagus

TRADITIONAL CAPRESE SALAD – SM \$40 | MED \$70

Layered Platter with Heirloom Tomato, Basil and Olive Oil, topped with Basil Pesto

ANTIPASTO PLATTER – SM \$60 | MED \$100

Grilled Vegetables, Marinated Olives, Roasted Peppers, Marinated Mushrooms, Marinated Artichokes, Dried Italian Hot and Mild Sausages, Caprese Salad and Parmigiano Chunks

GOURMET CHEESE PLATTER - SM \$45 | MED \$70

Assorted Cheese Garnished with Strawberries, Seedless Grapes, Dried Fruit and Nuts
Accompanied with Crackers and Fresh Baguette

ANTIPASTO DE MARE - SM \$75 | MED \$120

Marinated Seafood Salad

GRILLED CALAMARI - SM \$90 | MED \$150

PER PORTION PER PERSON: 2 pieces of cut up calamari

JUMBO SHRIMP COCKTAIL – SM \$48 (12 PCS) | MED \$80 (20 PCS)

With Tomato Horseradish Sauce

SMOKED SALMON PLATTER - SM \$45 | MED \$90

With Capers, Red Onion, Honey Dill Sauce and Rye Bread

pasta & sauces

HALF PAN serves 10-12 | FULL PAN serves 20-25

MEAT LASAGNA - HALF PAN \$60

VEGETABLE LASAGNA - HALF PAN \$60

CHEESE MANICOTTI

HALF PAN \$70 (12 PCS) | FULL PAN \$140 (24 PCS)

CHOOSE YOUR SAUCE: Tomato **OR** Cream Sauce **OR** Rose Sauce

MEAT FILLED CANELLONI

HALF PAN \$70 (12 PCS) | FULL PAN \$140 (24 PCS)

Tomato Sauce

PASTA – CREATE YOUR OWN

CHOOSE YOUR PASTA: Penne, Rigatoni or Casarecce

TOMATO BASIL SAUCE - HALF PAN \$65

FULL PAN \$120

ROSÉ SAUCE - HALF PAN \$75 | FULL PAN \$130

VODKA SAUCE - HALF PAN \$85 | FULL PAN \$150

All prices subject to HST

fish & seafood

1/3 PAN serves 4-6 | 1/2 PAN serves 8-10

STEAMED SEAFOOD 1/3 Pan \$245 | 1/2 Pan \$410

Shrimp, Scallops, Calamari & Mussels

CHOOSE YOUR SAUCE: White Wine Sauce **OR** Tomato Broth

PER PORTION PER PERSON: 2 jumbo scallop, 4 jumbo shrimp, 9 mussels, 8 calamari rings

GRILLED SHRIMPS - 1/3 Pan \$48 (12 PCS) | 1/2 Pan \$96 (24 PCS)

Marinated with Garlic & Extra Virgin Olive Oil

FRITTURA MISTA - 1/3 Pan \$170 | 1/2 Pan \$285

Calamari, Shrimp & Sole with Fresh Lemons and Tomato Horseradish

PER PORTION PER PERSON: 8 calamari rings, 2 jumbo shrimp, 2 - 2oz pcs of sole

GRILLED SALMON - 1/3 Pan \$90 (6 PCS) | 1/2 Pan \$180 (12 PCS)

With Cherry Tomatoes, Olives & Capers

COD FRITTERS - 1/3 Pan \$65 | 1/2 Pan \$110

With Fresh Lemons and Roasted Garlic Aioli

PER PORTION PER PERSON: 5 pieces

BACCALÀ IN UMIDO - 1/3 Pan \$90 | 1/2 Pan \$170 (Order Deadline April 14th)

Stewed Salted Cod with Potatoes in Tomato Broth

FRIED CALAMARI - 1/3 Pan \$145 | 1/2 Pan \$240

With Tomato Horseradish Sauce & Fresh Lemons

PER PORTION PER PERSON: 12 rings

MUSSELS - 1/3 Pan \$45 | 1/2 Pan \$90

CHOOSE YOUR SAUCE: White Wine Sauce **OR** Tomato Broth

PER PORTION PER PERSON: 8 mussels

main entrées 1/3 PAN serves 4-6 | 1/2 PAN serves 8-10

CHICKEN SUPREME ALLA DIAVOLA - 1/3 Pan \$75- 6 pcs | 1/2 Pan \$120 – 10 pcs
Grilled Chicken Marinated with Garlic, Thyme & Pimento

GRILLED HALF CORNISH HEN PETER & PAULS STYLE
1/3 Pan \$85 - 6 pcs | 1/2 Pan \$140 – 10 pcs
With Lemon and Oregano Sauce

OVEN ROASTED NEW ZEALAND LEG OF LAMB - 1/3 Pan \$85 | 1/2 Pan \$140
Served Pre-carved with Red Wine and Rosemary Sauce

6 OZ AAA BEEF MEDALLION - 1/3 Pan \$260 - 6 pcs | 1/2 Pan \$430 – 10 pcs
With Green Peppercorn Sauce

8 OZ OVEN ROASTED PRIME RIB ROAST - 1/3 Pan \$180 - 6 pcs | 1/2 Pan \$300 – 10 pcs
Served with Au Jus and Horseradish

EGGPLANT PARMESAN - 1/3 Pan \$40 | 1/2 Pan \$70
Breaded Eggplant Layered with Mozzarella and Tomato Sauce

CHICKEN PARMESAN - 1/3 Pan \$65 – 6 pcs | 1/2 Pan \$110 – 10 pcs
Breaded Chicken layered with Mozzarella and Tomato Sauce

VEAL PARMESAN - 1/3 Pan \$75 – 6 pcs | 1/2 Pan \$125 – 10 pcs
Breaded Veal layered with Mozzarella and Tomato Sauce

CHICKEN SCALLOPINI - 1/3 Pan \$75 – 6 pcs | 1/2 Pan \$120 – 10 pcs
With Lemon White Wine Sauce

CHICKEN SCALLOPINI - 1/3 Pan \$75 – 6 pcs | 1/2 Pan \$120 – 10 pcs
With Mushroom Sauce

VEAL SCALLOPINI - 1/3 Pan \$80 – 6 pcs | 1/2 Pan \$130 – 10 pcs
With Lemon White Wine Sauce

VEAL SCALLOPINI - 1/3 Pan \$80 – 6 pcs | 1/2 Pan \$130 – 10 pcs
With Mushroom Sauce

All prices subject to HST

main entrées cont. 1/3 PAN serves 4-6 | 1/2 PAN serves 8-10

BREADED CHICKEN CUTLET - 1/3 Pan \$55 – 6 pcs | 1/2 Pan \$90 – 10 pcs
Breaded Chicken topped with Tomato Sauce

BREADED VEAL CUTLETS - 1/3 Pan \$ 60 - 6 pcs | 1/2 Pan \$100 – 10 pcs
Served with Tomato Sauce

ROASTED HOT SAUSAGES - 1/3 Pan \$30 | 1/2 Pan \$50
Cut up - Served with Peppers and Onions

ROASTED SWEET SAUSAGES - 1/3 Pan \$30 | 1/2 Pan \$50
Cut up - Served with Peppers and Onions

sides 1/3 PAN serves 4-6 | 1/2 PAN serves 8-10

ROASTED POTATOES WITH SEA SALT
1/3 Pan \$20 | 1/2 Pan \$32

YUKON GOLD MASHED POTATOES
1/3 Pan \$22 | 1/2 Pan \$35

RICE PILAF
1/3 Pan \$ 18 | 1/2 Pan \$ 30

RAPINI WITH OLIVE OIL & GARLIC
1/3 Pan \$28 | 1/2 Pan \$45

SAUTÉED PEAS & MUSHROOMS
1/3 Pan \$24 | 1/2 Pan \$40

SAUTÉED SEASONAL VEGETABLES
1/3 Pan \$24 | 1/2 Pan \$40

BREADS

FRESHLY BAKED DINNER ROLLS
1/3 Pan \$6 - 6 pcs | 1/2 Pan \$10 - 10 pcss

HOMEMADE BREADSTICKS (Lalagides)
1/3 Pan \$6 - 12 pcs | 1/2 Pan \$12 - 24 pcs

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Order Online!

VISIT US AT
PETERANDPAULSEVENTCATERING.COM
FOR QUICK AND EASY ORDERING!

ORDER DETAILS:

- You may place your order directly online at: <https://store.peterandpaulseventcatering.com/>
- Orders can also be emailed to: catering@bypnpcatering.com
- All Orders must be pre-paid. HST & Delivery are additional.
- Cancellation of catering must be 48 hours prior to event date by 12 noon. Any payments collected will be kept as a credit on file for client to use for future events.
- Any dietary requirements must be outlined when placing initial order – prior to signed contract.
- All hot food items will be sent with reheating instructions. As all oven temperatures vary, please check all your food items before serving.

DELIVERY & PICK UP DETAILS:

- Minimum order of \$250 for delivery. Delivery fees will apply.
- Additional delivery fees will apply outside of our delivery boundaries (North to King Rd, South to Lake Ontario, West to Hwy 410, East to Kennedy Rd).
- Pick Up Venue: Paramount EventSpace
- Venue Address: 222 Rowntree Dairy Rd, Woodbridge, ON, L4L 9T2
- Major Intersection: Hwy 7 & Hwy 400
- Please park in front of Eastwood doors near the Loading Dock
- Before you leave the premises, please review your order to make sure it's correct